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National Canners Association

Seventh Annual Convention

Baltimore, Maryland

1914

Report of the Committee on Sanitation

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THE following report of the Committee on Sanitation was adopted by the convention in the shape of a recommendation, and the Secretary was instructed to have the same printed and distributed among the members of the National Canners Association.

Report of Committee on Sanitation

Your Committee on Sanitation beg to report: That they have carefully considered the question of factory sanitation; that the subject has been freely discussed at various meetings of the Executive Committee; that many excellent suggestions were received by it from practical canners identified with this Association, and that as a result of such efforts we submit the general and specific recommendations hereinafter following.

IT IS RECOMMENDED that in order to secure better and more uniform sanitary legislation, the conditions under which foods are produced be made the object of special state sanitary inspection and regulation and to further that end the several states be asked to give force to the specific recommendations hereinafter made, either directly by enacting such recommendations into law or delegating to certain officers or commissions authority to adopt them with like effect so that violations of the provisions adopted in either case be punished by a fine for the first offense and that continued offenses be punished by imprisonment.

Location and Grounds.

Factories preparing food products shall be located so as to be able to receive and distribute their products promptly without danger of damage or deterioration and shall not be located in the immediate vicinity of any other industry which may be objectionable because of noxious odors given off or because of the use of decomposed products.

No food factory shall be located in an insanitary place or one which cannot be made sanitary or maintained in a sanitary condition.

No food factory shall be located where the refuse from the plant cannot be disposed of in a sanitary manner, and not of itself become a nuisance to the factory.

No litter, waste, refuse, or decomposed products shall be allowed to accumulate in or around the buildings or yards. All liquid waste shall be conducted from the building by means of suitable drains. Gross by-products suitable for other usage, as pea vines or corn husks, may be stacked or placed in silos separate from the building and must be surrounded by a tight drain to intercept any oozing liquid. Other by-products may be retained only if rendered unobjectionable. Raw tomato skins, cores, etc., shall not be permitted to be piled near the factory, nor to be distributed on the land within 500 yards of the factory.

Buildings.

All buildings used for the manufacture of food products shall be clean, properly lighted and ventilated. The ceilings shall be of sufficient height to permit ample clearance for all work under any suspended shafting, hangers, piping, galleries, etc. Where natural light and ventilation are insufficient provision must be made for augmenting the same by mechanical methods. The interiors of all working rooms shall be kept a light color by paint, whitewash or other suitable method.

The floors should preferably be tight and pitched to accommodate the machinery—that is, to confine overflow and waste to the smallest area. Gutters should be provided to carry all waste to the sewers. Grating should be provided around cookers, washers, and at other places where overflow is unavoidable. In case a slatted floor is used over a cement or other tight sub-floor, a space of not less than four feet shall intervene in order to permit proper washing with hose. Slat or open floors shall not be permitted in factories over water, unless the movement of the stream or tide-water is sufficient to carry off all waste and not permit the same to become putrid or unless the slat or upper floor is removable for cleaning.

That the approval of proper officials charged with the enforcement of sanitary laws be secured before the opening for operation of any new food producing establishment, or when any building not now so used has been converted into such establishment.

Machinery and Equipment.

Machinery and other equipment shall be of a sanitary type and of such material as to admit of cleaning. The tables should be plain and without sharp angles. All tanks of water in which a product is held, as tomatoes before scalding, and peaches and pears before filling into cans, shall be provided with a continuous fresh supply and an overflow.

Tomatoes or other products shall not be permitted to go to a scalder without first being washed, and no scalder or blancher shall be used continuously that is not equipped to maintain a continuous supply of clean water in the bath. No cans shall be brined or syruped by passing through a tank to receive the brine, syrup or water by submergence—"dip tank." No syrup or brine, the overflow, from a syruping machine shall be used without filtering and heating to the boiling point.

All machines and conveyors shall be provided with automatic or self cleaners as far as practical. All tables, pails, pans, trays, machines, etc., shall be cleaned with steam and water at the close of each day and as much oftener as is necessary to prevent souring or unsanitary conditions. There shall be ample water and steam supply to keep the factory clean.

Water Supply.

There shall be an abundant supply of water of pressure sufficient for all cleaning purposes.

Only potable water shall be used in making syrups or brine, or in washing equipment coming in contact with food.

Steam.

The steam capacity should be ample for all cleaning purposes.

Water and steam pipes with hose attachments shall be placed conveniently about the buildings so that floors, tables, machinery and equipment can be easily reached for cleaning.

Protection and Safety.

All power driven machinery, including all kinds of machinery necessary in the canning business, and all projecting and moving parts thereof, together with all the gears, belting, shafts, electric wire, transmissions, dynamos and all appliances, shall be so located as to be least dangerous to employees and shall be properly enclosed and protected. All dangerous parts in or about food and canning factories near which any employee is obliged to pass or be employed shall be properly guarded and no machines known to be dangerous or defective shall be used and no repairs shall be made on or to any machinery or the mechanism in connection therewith when the machinery is in motion. Effective means shall be provided for immediately disconnecting all power so that in case of need or accident any particular machine or line of machinery can be promptly and effectively shut down.

All factories shall be provided with sufficient and convenient exits or fire escapes.

Toilet Rooms.

Toilet rooms must be maintained and where different sexes are employed they must be separate for each sex, plainly and distinctly marked, and to be used only by the sex designated.

Toilet rooms, including the walls, floors, ceilings and all fixtures must be kept clean and provided with sanitary paper.

Toilet rooms must open to outside light and air and be of sufficient size and equipment for the number of people employed.

Where toilet rooms are in the factory, they must be supplied with proper flushing appliance and connected with a sewer.

Outside closets must be sufficiently removed from the factory to avoid being a nuisance and built tight above the ground. The doors constructed to remain closed and the building properly ventilated, lighted and screened. The vault to be kept thoroughly disinfected and cleaned when filled to a level with the ground.

Comforts.

Sanitary drinking fountains shall be conveniently placed for employees and common drinking cups prohibited.

Stools or chairs shall be provided for employees at all work which permits of sitting.

Where a change of clothes for work is necessary, dressing rooms must be provided and hangers and lockers provided for street clothes.

A rest room furnished with chairs and couch must be provided in all factories where females are employed.

Cuspidors containing disinfectants must be placed conveniently.

Where living quarters are provided for employees they must be suitable for the purpose, frequently disinfected, properly ventilated and have sufficient light and air to be healthful and comfortable and be kept clean by the occupants.

No person afflicted with infectious or contagious disease or infected wounds shall be employed in a factory preparing or canning food.

Wash rooms must be provided conveniently located and of sufficient size and equipment for the accommodation of all employees and separated for sexes, equipped with running water and provided with individual or sanitary towels and plenty of soap.

Rules for Order, Cleanliness and Decency.

Employees are prohibited from using tobacco and from spitting on the floors.

No foul, obscene or abusive language will be permitted.

Employees must be properly clothed for the work to be done and must conduct themselves properly at all times.

Employees shall bathe regularly and keep the finger nails clean and short, and wash their hands before commencing a piece of work that requires the handling of food.

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